HOW TO MIX DRINKS

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COMPILED
SELECTED
AND
CONCOCTED
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THE ORIGIN OF "COCK-TAIL"

FEW people are aware of the origin of the magic American word "cocktail," the mere utterance of which is sufficient to bring a look of happiness to the features of any well conditioned American citizen. The word comes from Mexico, where pulque, a kind of liquor obtained from the cactus, is the national tipple.

The Aztec word for pulque is pronounced "octel," and the American army which under General Scott invaded Mexico some fifty odd years ago corrupted the word into "cocktail," and carried it back to the United States.

There is a tradition that pulque was discovered by one of Montezuma's nobles, who sent it to the Emperor by the hand of his daughter Octel. The monarch tasted the liquor, looked at the maiden, smiled, and thereupon gulped it down. It not only tickled his palate, but touched his heart, and it is reported that he married the girl. From that day to this the Mexicans have kept themselves well supplied with pulque, and when drinking together invariably look and smile at one another before swallowing.

The Americans have adopted a similar custom when imbibing their whiskey, and frequently, when desirous of inviting a friend to take a drink, ask him to have a "smile."

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HOW TO MIX DRINKS

COCKTAILS.

ABSINTHE:

Use large glass.
Gum syrup, three dashes.
Bitters, one dash.
Water, one half wine glass.
Absinthe, one half wine glass.
Fill with ice, shake well and strain into cocktail glass, place lemon peel on top.

APPLEJACK:

Use large glass.
Half fill with shaved ice.
Gum syrup, two dashes.
Bitters, two dashes.
Curacoa, one dash.
Applejack, one wine glass.
Stir and strain into cocktail glass, add cherry or olive, squeeze lemon peel on top.

BIJOU:

Use large glass.
Shaved ice fill three quarters.
Green Chartreuse, one third wine glass.
Italian Vermouth, one third wine glass.
Gin (Plymouth or Old Tom), one third wine glass.
Stir with spoon and strain in cocktail glass, squeeze small lemon skin on top, add cherry or olive.

BLACKTHORN:

Use large glass.
Ice fill two thirds.
Syrup, one teaspoon.
Lemon juice, three dashes.
Orange bitters, two dashes.
Italian Vermouth, one half wine glass.
Angostura bitters, one dash.
Sloe gin, one half wine glass.
Stir well and strain in cocktail glass.

COCKTAILS (Cont'd).

BOTTLED:

Fill quart bottle three quarters full of whiskey, gin or brandy.
Curacoa, one pony.
Syrup, one wine glass.
Bitters, three quarters of a pony.
Lemon juice one teaspoonful.
Shake until thoroughly blended.

BRANDY:

Use ordinary glass.
Syrup, two or three dashes.
Bitters, two dashes.
Brandy, one wine glass.
Fill glass with ice, make and serve the same as a whiskey cocktail.

BRANDY AND SODA:

Use large glass.
Sugar, one teaspoonful.
Bitters, three dashes.
Brandy, one teaspoonful.
Cracked ice.
Soda water, one bottle.
Stir rapidly. This drink should never stand, but should be served while foaming.

BRUT:

Use large glass, filled with shaved ice.
Angostura bitters, three dashes.
Amer Picon, one third glass.
French Vermouth, two thirds glass.
Stir well and strain into cocktail glass.

CHAMPAGNE:

Use ordinary glasses.
Sugar, one lump in each glass.
Bitters, one or two dashes in each glass.
Ice, one lump in each glass.
Fill each glass with champagne, stir with spoon; then add small lemon peel.
N. B.—A quart bottle of wine will make six cocktails.

Brown—Soakup is on the water wagon now.

Green—Get out!

Brown—It's no kid. He's driving a milk wagon.

COCKTAILS (Cont'd).

CINCINNATI:

One half glass of beer and fill with soda water.

COFFEE:

Use mixing glass.
Half fill with shaved ice.
Powdered sugar, one tablespoon.
Egg, one.
Port wine, one wine glass.
Shake thoroughly and strain in medium-sized glass, fill with seltzer water, grate nutmeg on top.

DELMONICO OYSTER:

For six persons.
Make sauce as follows:
Vinegar, three tablespoons.
Horse-radish, three tablespoons.
Tomato catsup, three tablespoons.
Lemon juice, six teaspoons.
Tabasco sauce, one teaspoon.
Mix thoroughly and pour over.
Six blue point oysters to each glass.
Place the glasses upon small plates and serve with oyster forks and spoons.

DRY:

A dry cocktail is made the same as a sweet one, leaving out the syrup.

FANCY:

All cocktails may be given an extra flavor by rubbing the rim of the glass with the juice of a lemon and then dip the rim in fine sugar.

GIN:

This drink is made the same as a whiskey cocktail, substituting one glass of gin for whiskey.

GREEN PEPPER OYSTER:

Remove the seeds from one green pepper and use pepper shell for glass; fill as follows:
Oysters, six medium sized.
Catsup, one tablespoon.
Vinegar, one-half teaspoon.
Lemon juice, one dash.
Tabasco sauce, one dash.
Salt and pepper to season.

COCKTAILS (Cont'd).

JAPANESE:

Use small glass.
Orgeat syrup, one tablespoon.
Angostura bitters, four dashes.
Brandy, one wine glass.
Lemon peel, one piece.
Fill the glass one third with cracked ice and stir with a spoon.

JERSEY:

Use large glass.
Ice, one or two small pieces.
Bitters, three dashes.
Orange, one or two slices.
Fill glass with cider.

MANHATTAN:

Use large glass.
Ice, full glass.
Gum syrup, one dash.
Orange bitters, one dash.
Curacoa, one dash.
Whiskey, one half wine glass.
Vermouth, one half wine glass.
Stir and strain in cocktail glass; twist lemon peel on top.

MARTINI:

Use large glass.
Gum syrup, two dashes.
Bitters, two or three dashes.
Curacoa, one dash.
Old Tom or Plymouth gin, one half wine glass.
Vermouth, one half wine glass.
Stir and strain in cocktail glass, add cherry or olive; twist lemon peel on top.

MATINEE SIP:

Use large glass or shaker.
Fill with cracked ice.
Orange bitters, two dashes.
Calisaya, two dashes.
Gin, Old Tom or Plymouth, one pony.
Shake well and serve in cocktail glasses, add fruits of the season.

Some say that total abstainers live longer than hard drinkers. It's a lie. They live slower—that's all.

COCKTAILS (Cont'd).

MORNING GLORY:

Use ordinary glass.
Calisaya, one half pony.
Gin, Old Tom or Plymouth, one half pony.
Vermouth, one-half pony.
Fill with cracked ice and shake well, serve in cocktail glass.

OLD FASHIONED:

Use old fashioned cocktail glass.
Sugar, one lump.
Seltzer water, one dash, then crush sugar.
Ice, one piece.
Orange bitters, one dash.
Angostura bitters, one dash.
Lemon peel, one piece.
Whiskey, one half wine glass.
Stir gently, leave spoon in glass.

OLIVETTE:

Use large glass.
Syrup, two dashes.
Orange bitters, threo dashes.
Absinthe, three dashes.
Gin, one half wine glass.
Stir and strain in cocktail glass, add olive, twist lemon peel on top.

OYSTER:

Use wine glass.
Catsup, one tablespoon.
Vinegar, one half teaspoon.
Lemon juice, one dash.
Salt and pepper to season.
Oysters, six medium sized.

OYSTER NO. 2.

A tablespoonful of lemon juice, one of tomato catsup, half a teaspoonful of Harvey's sauce, a pinch of paprica, one of salt and five drops of Tabasco sauce.
Put into cold claret glass five small chilled oysters and pour the above sauce, made cold, over them.

Everybody admires a "good fellow," but only the devil has use for a drunkard.

COCKTAILS (Cont'd).

PALMETTO:

Use large glass.
Ice, half full.
Angostura bitters, two dashes.
Rum, one half wine glass.
Vermouth, one half wine glass.
Stir and strain into cocktail glass.

PEERLESS:

Use ordinary glass.
Fine ice, one half glass.
Maraschino, two dashes.
Bitters, one dash.
Vermouth, one half wine glass.
Whiskey, one half wine glass.
Shake well and strain into cocktail glass.

ROB ROY:

Use large glass.
Lemon juice, three dashes.
Syrup, two dashes.
Orange bitters, two dashes.
Angostura bitters, one dash.
Scotch whiskey, one quarter wine glass.
French Vermouth, one quarter wine glass.
Stir well and strain into cocktail glass, add olive or cherry.

SARATOGA:

Use large glass.
Shaved ice, half glass.
Pineapple syrup, two dashes.
Bitters, two dashes.
Maraschino, two dashes.
Old brandy, three quarters of a glass.
Mix well after straining.

SILVER:

Use large glass.
Gum, one dash.
Orange bitters, two dashes.
Maraschino, three dashes.
French Vermouth, one half wine glass.
Gin, one half wine glass.
Stir smartly, strain into cocktail glasses and twist piece of lemon peel.

COCKTAILS (Cont'd).

SODA:

Use large glass.
Ice, one or two small pieces.
Bitters, three dashes.
Orange, one or two slices.
Fill glass with lemon soda.

STAR:

Use large glass.
Half fill with ice.
Gum syrup, two dashes.
Curacoa, one dash.
Angostura bitters, two dashes.
French Vermouth, one quarter wine glass.
Applejack, one quarter wine glass.
Stir and strain into cocktail glass, add cherry.

STRAWBERRY:

Use large glass or shaker.
Fill with cracked ice.
Strawberries, a few crushed.
Juice of one lemon.
Juice of one lime.
Whiskey, one wine glass.
Shake until thoroughly cold, then strain in lemonade glass and fill with seltzer water.

THE LUBRICATOR:

Use cocktail glass.
Fill with shaved ice.
Yvette, one pony.
Brandy, one half pony.
Add fruits of the season, stir well and serve.

VERMOUTH:

Use small glass.
Bitters, two dashes.
Vermouth, one wine glass.
Shake bitters and Vermouth together, add small lump of ice, strain in cocktail glass in which dash of lemon juice has been placed, twist lemon peel on top.

Learn to enjoy and you'll never abuse the good things in this world.

COCKTAILS (Cont'd).

WHISKEY:

Use large glass.
Shave ice, half glass.
Gum syrup, two dashes.
Bitters, two dashes.
Curacoa, one dash.
Whiskey, one wine glass.
Stir well with spoon and strain in cocktail glass, serve with lemon peel, add cherry or olive if desired.

CUPS.

BURGUNDY:

Fill a glass pitcher one quarter full of cracked ice.
Sugar, six to eight pieces.
Lemon, one sliced.
Orange, one sliced.
Pineapple, four slices.
Cognac brandy, one pony.
Alricotine, one pony.
Curacoa, one pony.
Burgundy, one quart.
Apollinaris, one pint.
Mix thoroughly, add the rind of a cucumber, dress with season's fruits.

CHAMPAGNE:

Make same as claret cup, using champagne instead of claret.

CHAMPAGNE NO. 2:

Use large punch bowl.
Pineapple syrup, two wine glasses.
Green balm, five pieces.
Curacoa, one quart.
Green Chartreuse, one pint.
Cognac brandy, one quart.
Tokay, one quart.
Apollinaris, four bottles.
Oranges, six cut in slices.
Lemons, two cut in slices.
Stir well and allow to stand two hours then strain into another bowl and add half pineapple cut in slices.

A pousse cafe is a "good thing," and your husband is another—but don't abuse either.

CUPS (Cont'd).

CIDER:

Cider, two quarts.
Curacoa, one half gill.
Brandy, one half gill.
Loaf sugar, quarter pound.
Peel and juice of one lemon rubbed on the sugar.
Cucumber, one slice.
Pour one half pint boiling water on sugar, when dissolved and cool add the brandy, cucumber, liquor, and juice; in few minutes add the cider and ice; use at once.

CLARET:

Use punch bowl.
Claret, one quart.
Brandy, one half pint.
Curacoa, one half pint.
Lemon, juice of two.
Water, one half pint.
Vanilla syrup, one wine glass.
Orange, one cut into slices.
Sweeten with sugar to suit taste, thoroughly mix.

CLARET NO. 2:

For twenty persons.
Use large punch bowl.
Claret, three bottles.
Red Curacoa, three-quarters of pint.
Sherry, one pint.
Brandy (French) one pint.
Two wine glasses of ratafie of raspberries.
Oranges, three, cut in slices.
Lemon, one, cut in slices.
A few sprigs of green balm and borage.
Seltzer water, two bottles.
Soda, three bottles.
Stir together and sweeten with Capillaire pounded sugar until fermentation. Let stand one hour. Strain and ice well.

The happiest hours of all my life
I spent in the arms of another man's wife—
My mother.

CUPS (Cont'd).

WALDORF:

One quart.
Maraschino, one pony.
Benedictine, one pony.
Brandy, two and one-half ponies.
Fill the remainder of the quart measure with champagne, add Rhine wine or Moselle, according to taste.

CORDIALS.

BOHEMIA POUSSE CAFE:

Make same as pousse cafe, using equal parts of
Marischino.
Curacoa.
Brandy.

BENEDICTINE:

Fill cordial glass.
All cordials are served this way, excepting pousse cafe and creme de menthe.

CHERRY BOUNCE:

Cherry bounce is a species of popular cordial used in the South, and kept among the familiar rules of sickroom cookery. Take four pounds of sour cherries and the same quantity of sweet ones. Put them in a wooden dish, pound them hard enough to crush the cherries and break all the stones. Put the cherries in a stone jar, mixing in two and one-half pounds of white sugar. Pour a gallon of the best whisky or brandy over them, and turn the whole into a demijohn. Keep it corked tightly and shake it every day for a month. At the end of six months or a year strain it and bottle it. Use for a cordial, serving in cordial glasses.

Say, mix me up an automobile cocktail.
What kind is that?
A gallon of gasoline with a nut in it.

CORDIALS (Continued).

CORDIAL LEMONADE:

Make a plain lemonade.
Ornament with fruit.
Pour in slowly half a pony of whatever cordial is desired.

CREME DE MENTHE:

Fill stem glass with fine shaved ice. Pour in creme de menthe until glass is filled. Cut one straw in half and serve with both pieces.

FAIVRE'S POUSSE CAFE:

Use cordial glass.
Directions same as above, using following ingredients:
One-third of a cordial glass of each, viz.,
Benedictine.
Red Curacoa.
Cognac brandy.
Bitters, two drops.

JESSICA POUSSE CAFE:

Use cordial glass.
Directions as above, substituting liquors named below:
Equal portions of
Raspberry syrup.
Anisette.
Parfait Amour.
Creme Yvette.
Yellow Chartreuse.
Green Chartreuse.
Cognac brandy.

POUSSE CAFE:

Use cordial glass.
This drink must be made very carefully. Pour in the licqueres specified below, in the cordial glass, in the order named, layer upon layer, and do not mix or shake them.
Equal portions in cordial glass of following:
Red Curacoa.
Green vanilla syrup.
Marischino.
Yellow chartreuse.
Brandy.
Raspberry syrup.

CORDIALS, (Cont'd).

POUSSE L'AMOURE:

Use sherry glass.
Directions same as pousse cafe.
Sherry, one-quarter glass. Yolk of egg, cold, drop in.
Green vanilla, one-quarter glass.
Cognac brandy, one-quarter glass.

FIZZES.

BRANDY:

Make same as gin fizz, using brandy instead of gin.

EAGLE:

Use large glass.
Pulverized sugar, one tablespoon.
Lemon juice, three dashes.
White of one egg.
Gin, one wineglass.
Creme de vanille, one dash.
Orange flower water, two dashes.
Seltzer water, one dash.
Fine shaved ice.
Fill glass with milk, shake well and strain.

ELKS:

Use large glass.
Lemon, juice of one-half.
Sugar, half tablespoon.
Rye whiskey, one-half wine glass.
Port wine, half glass.
White of one egg.
Shake thoroughly, strain into small glass, add seltzer and serve with slice pineapple.

GAZETTE:

Use large glass.
Yolk of one egg.
Powdered sugar, two teaspoons.
Lemon juice, three dashes.
Brandy, one pony.
Half glass shaved ice.
Shake well, strain in medium glass, fill with seltzer water and drink at once.

Hostess—Do you mix drinks?
Guest—Not any more. I tried it once and became intoxicated.

FIZZES (Continued).

GIN:

Use large glass.
Sugar, half tablespoon.
Juice of half a lemon.
Shaved ice, half a glass.
Gin (Old Tom or Plymouth), one wine glass.
Stir well, strain, fill with seltzer water and drink quickly.

GIN EGG FIZZ:

Use large glass.
The white of one egg.
Lemon juice, three dashes
Sugar, one tablespoon.
Gin, one wine glass.
Fill glass with ice, shake well, strain into large glass and fill with seltzer water. Mix quickly with spoon and serve while foaming.

GINGER ALE:

Make the same as gin fizz, substituting ginger ale for seltzer water.

GOLDEN:

Use large glass.
Yolk of one egg.
Sugar, three-quarters tablespoon.
Lemon juice, three or four dashes.
Old Tom gin or whiskey, wine glass,
Three-quarters glass fine ice.
Shake well, strain, fill glass with seltzer water, stir with spoon. Drink immediately.

MORNING GLORY:

Use large glass.
Sugar, dessertspoon.
Lemon, juice of one.
Absinthe, two dashes, dissolved in a little water.
Egg, white of one.
Gin or whiskey, one-half wine glass.
Ice, a few pieces.
Shake well and strain into a tall, thin glass, fill with seltzer water and drink at once.

A (whiskey) punch in the stomach is better than one (pugilistic) in the nose.

FIZZES (Continued).

ROYAL:

Use large glass.
Sugar, one tablespoon.
Lemon juice, five dashes.
Egg, one.
Gin or whiskey, one-half wine glass.
Creme de vanilla, one pony.
Shake well and strain, fill with seltzer and drink quickly.

RUM:

Use large glass.
Half fill with ice.
Sugar, one-half tablespoon.
Lemon juice, four dashes.
White of one egg.
One-half wine glass of rum.
Shake well and strain into medium glass, add slice of lemon.

SILVER:

Use large glass.
Sugar, one-half tablespoon.
Lemon juice, two or three dashes.
Old Tom gin, one wine glass, dissolve well with dash of whiskey.
White of one egg.
Shaved ice, three-quarters glass.
Shake well, strain, fill glass with seltzer water and mix with spoon. Drink immediately.

SLOE GIN:

Use large glass.
Ice, glass half full.
Lemon juice, three dashes.
Sugar, half tablespoon.
Sloe gin, half wine glass.
Shake well and strain, fill glass with seltzer water.

TELEPHONE:

Use large glass.
Half fill with fine ice.
Sugar, one teaspoon.
French brandy, one pony.
Maraschino, one pony.
One raw egg.
Shake well, strain in stem glass and fill with seltzer water.

WHISKEY:

Make same as gin fizz, using whiskey instead of gin.

SOURS.

APPLE JACK:

Use large glass.
Fill two-thirds with fine ice.
Syrup, one teaspoon.
Pineapple syrup, one teaspoon.
Lemon juice, two teaspoons.
Apple jack, one wine glass.
Stir well, strain into medium glass, dash with seltzer water, add fruits.

BLACKTHORN:

Use large glass.
Lemon juice, two teaspoons.
Pineapple syrup, one teaspoon.
Abricotine, one-half teaspoon.
Sloe gin, one wine glass.
Stir well, strain into claret glass, add fruit.

BRANDY:

Use large glass.
Sugar, one teaspoonful, dissolved in a little seltzer.
Juice of half a lemon.
Brandy, one wine glass.
Fill the balance of the glass with finely chopped ice. Stir with spoon and strain into a cocktail glass.

CHAMPAGNE:

Use medium glass.
Sugar, one lump.
Lemon juice, three dashes.
Fill glass slowly with champagne.
Stir gently, add fruit.

CONTINENTAL:

Use large glass.
Half fill with shaved ice.
Sugar, one teaspoon.
Lemon juice, five dashes.
Whiskey, one wine glass.
Claret, one wine glass.
Shake well, strain and serve.

A TIP TO THE GIRLS.

If you wish to win a husband,
The brand with eyes of blue;
Just squat him by a fireside,
And then a Toddie brew.

SOURS (Continued).

DIZZY:

Use large glass.
Mash half a lemon.
Powdered sugar, two teaspoons.
Ice, three-quarters full.
Whiskey, one-half wine glass.
Benedictine, three dashes.
Shake well and strain into medium glass, add piece of pineapple. Float one-third wine glass Jamaica rum on top.

GIN:

Same as brandy sour, substituting gin for brandy.

RUM:

Same as brandy sour, substituting rum for brandy.

WHISKEY:

Same as brandy sour, substituting rye or bourbon whiskey for brandy.

JULEPS.

CHAMPAGNE:

Use large glass.
Half fill with ice.
Sugar, one lump.
Mint, three sprigs.
Pour champagne into glass slowly, stir gently, fill with ice, dress with fruits and a dash of brandy on top, serve with straws.

GIN:

Make same as mint julep, substituting Holland gin for brandy.

MINT:

Use large glass.
Powdered sugar, one tablespoon.
Mint, press three or four fresh sprigs into the sugar and water until flavor of mint is extracted.
Add brandy, one and one-half wine glass fulls, and fill the glass with shaved ice. Draw out the sprigs of mint and insert them in the ice, stems down, giving bouquet effect. Dash with Jamaica rum and serve with straws.

JULEPS (Continued).

PINEAPPLE:

Make same as mint julep, adding one tablespoonful of pineapple syrup and substitute one and one-half wine glasses of champagne in place of brandy.

RUM:

Make same as mint julep, substituting rum for brandy.

SOUTHERN MINT:

Use large glass.
Mint, six sprigs.
Sugar, one teaspoon.
Seltzer water, one-half wine glass.
Peach brandy, one-half wine glass.
Cognac brandy, one-half wine glass.
Fill glass with shaved ice, stir well and dress with sprigs of mint; serve with straws.

WHISKEY:

Make same as mint julep, substituting whiskey for brandy.

FIXES.

BRANDY:

Use large glass.
Sugar, one tablespoon.
Lemon, juice of one-half.
Pineapple syrup, one tablespoon.
Brandy, one wine glass.
Fill the glass with cracked ice, stir with spoon, ornament top with fruits and berries in season; serve with straws.

GIN:

Make same as brandy fix, substituting gin for brandy.

RUM:

Make same as brandy fix, substituting rum for brandy.

SHERRY:

Make same as brandy fix, substituting sherry for brandy.

WHISKEY:

Make same as brandy fix, substituting whiskey for brandy.

EGG NOGGS.

BALTIMORE EGG NOGG:

Use large glass.
Egg, yolk only of one.
Sugar, three-quarters tablespoonful; add a little nutmeg and ground cinnamon and beat to a cream.
Brandy, one-half pony.
Ice, two or three lumps.
Rum, one-quarter pony.
Madeira wine, one pony.
Fill glass with milk, shake well, grate nutmeg on top.

CIDER:

Use large glass.
Egg, one.
Sugar, one tablespoonful.
Brandy, one pony.
Small quantity of cracked ice; fill the glass with cider, shake well and serve.

EGG NOGG:

Use large glass.
Egg, one.
Sugar, three-quarters tablespoon.
Ice, one-third glassful.
Rum, one pony.
Brandy, one wine glass.
Fill with milk and shake well until thoroughly mixed. Pour into a goblet, excluding the ice; grate a little nutmeg on top.

HOT EGG NOGG:

Use large glass.
Egg, one.
Sugar, one tablespoonful.
Cognac, one-half wine glass.
Rum, one-half wine glass.
Stir well, add boiling milk while stirring; grate nutmeg on top.

SHERRY:

Use large glass.
Egg, one.
Sugar, one-half teaspoonful.
Brandy, one pony.
Sherry, one wine glass.
Fill with fine ice, shake thoroughly, strain and grate nutmeg on top.

FLIPS.

BRANDY:

Use large glass.
Fine ice, half glass.
Egg, one, well beaten.
Sugar, half teaspoonful.
Brandy, one wine glass.
Shake well, strain, grate a little nutmeg on top.

GIN:

Use large glass.
Sugar, one teaspoonful, dissolved in little seltzer.
Holland gin, one wine glass.
Egg, one.
Ice, few pieces.
Shake well, strain, grate nutmeg on top.

GLASGOW:

Use large, thin glass.
Egg, one, beaten thoroughly.
Lemon, juice of one.
Powdered sugar, one-half tablespoonful.
Fill glass with cold ginger.

OLD ENGLISH:

Use large glass.
Sugar, one tablespoon.
Ale, two wine glasses.
Put over fire and boil, beat up one egg and pour the hot ale over it slowly, beating the egg at the same time. Add one-half wine glass of brandy and grate nutmeg on top.

PAN-AMERICAN:

Use large glass.
Sugar, one teaspoon, dissolved in a little seltzer.
Holland gin, one wine glass.
Egg, one.
Ice, three pieces.
Shake well and strain into medium glass, grate nutmeg on top.

Little drops of water
Poured into a drink
Makes the whiskey better,
That is—I don't think.

FLIPS (Continued).

PORT WINE:
Make same as brandy flip, use port wine instead of brandy.

RUM:
Make same as brandy flip, use Jamaica rum instead of brandy.

SHERRY:
Make the same as brandy flip, use sherry wine instead of brandy.

WHISKEY:
Make same as brandy flip, use rye whiskey instead of brandy.

COBBLERS.

CALIFORNIA WINE:
Make the same as sherry cobbler, substituting California wine for sherry.

CATAWBA:
Make the same as sherry cobbler, substituting Catawba wine for sherry.

CHAMPAGNE:
A bottle of wine for four large glasses.
Powdered sugar, one tablespoonful each glass.
Lemon peel, one piece each glass.
Orange peel, one piece each glass.
Fill each glass one-third with shaved ice. Champagne to fill each glass.
Add seasonable berries.

CLARET:
Make the same as sherry cobbler, substituting claret for sherry.

HOCK:
Same as catawba cobbler, using hock wine instead.

PORT WINE:
Use large glass.
Half fill with ice.
Syrup, quarter of wine glass.
Sugar, half tablespoon.
Port wine, one-half wine glass.
Stir well, fill with ice, dress with fruits and serve with straw.

COBBLERS (Continued.)

RHINE WINE:

Use large glass.
Water, one pony.
Sugar, one and one-half tablespoons.
Mix well with a spoon until sugar is dissolved.
Rhine wine, two wine glasses.
Fill with cracked ice, stir well with a spoon and ornament with grapes, orange, pineapple and berries in season; serve with straws.

SAUTERNE:

Use large glass.
Half fill with ice.
Orchard syrup, one-quarter wine glass.
Sauterne, one wine glass.
Stir well, fill with ice, dress with fruits and serve with a straw.

SHERRY:

Use large glass.
Powdered sugar, teaspoonful dissolved in a little water.
Orange, one slice.
Shaved ice, one-half glass.
Fill with sherry, shake well and ornament with fruits in season; serve with straws.

WHISKEY:

Use large glass.
Whiskey, one and one-half wine glasses.
Sugar, one-half tablespoonful, well dissolved.
Orange, one slice.
Maraschino, one dash.
Fill with ice and shake well; serve with straws.

SMASHES.

BRANDY:

Make the same as whiskey smash, using brandy instead of whiskey.

GIN:

Make the same as whiskey smash, using gin instead of whiskey.

MEDFORD RUM:

Make the same as whiskey smash, using Medford rum instead of whiskey.

SMASHES—(Continued).

WHISKEY:

Use large glass.
Sugar, one-half tablespoonful.
Mint, three sprigs and a little seltzer water, press and mix well together until the flavor is extracted from the mint. Fill half the glass with chopped ice, then add one wine glass of whiskey; mix well, strain and ornament with fruits or berries.

TODDIES.

APPLE:

Use small glass, rinsed in hot water.
Sugar, half tablespoon.
Baked apple, one-half.
Apple jack, half wine glass.
Fill glass with hot water, mix well, grate a little nutmeg on top.

BRANDY:

Make same as gin toddy, substituting brandy for gin.

GIN:

Use small glass.
Sugar, half a teaspoonful dissolved in a little water.
Ice, two lumps.
Holland gin, one wine glass.
Stir well with spoon before serving.

HOT BRANDY:

Make same as brandy toddy, substituting hot water for ice.

HOT SCOTCH:

Use small glass.
Sugar, one teaspoonful, dissolved in water.
Scotch whiskey, one wine glass.
Fill with boiling water and stir with a spoon.

HOT WHISKEY:

Make same as whiskey toddy, substituting hot water for ice.

The milkman when he waters milk
Knows it is never risky.
But this same man will think it poison
If poured in his whiskey.

TODDIES (Continued).

OLD FASHIONED:

Use old-style cocktail glass.
Sugar, one teaspoon.
Seltzer, one dash.
Ice, two small pieces.
Bourbon whiskey, one-half wine glass.
Stir gently and serve with spoon in glass.

PANHANDLE:

Use long glass.
Sugar, one piece, crushed.
Ice, one piece.
Jamaica rum, three dashes.
Whiskey, one-half wine glass.

WHISKEY:

Make same as gin toddy, substituting whiskey for gin.

SANGAREES.

ALE:

Make same as porter sangaree, substituting ale for porter.

BRANDY:

Use small glass.
Sugar, one teaspoon.
Water, one-half wine glass.
Brandy, one-half wine glass.
Ice, two pieces.
Stir with a spoon.

GIN:

Make the same as port wine sangaree, substituting gin for port wine, with a dash of Curacoa on top.

PORTER:

Use large glass.
Porter, one-half bottle.
Water, one wine glass.
Sugar, one tablespoon.
Ice, two or three pieces.
Stir well, grate nutmeg on top.

Bobbs—If the devil should lose his tail, where would he go to get another?

Dobbs—To a saloon, for that's where they retail bad spirits.

SANGAREES (Cont'd).

PORT WINE:

Use small glass.
quantity of water.
Vanilla syrup, one teaspoon.
Ice, one piece.
Port wine, one wine glass.
Stir with spoon, grate nutmeg on top.

SHERRY:

Make same as port wine sangaree, using sherry in place of port wine.

WHISKEY:

Make same as brandy sangaree, using whiskey in place of brandy.

SLINGS.

BRANDY:

Use ordinary glass.
Brandy, one wine glass.
Sugar, one lump.
Fill the glass with hot water, stir well, twist lemon peel and grate nutmeg on top.

COLD:

Cold slings are made same as hot, substituting cold water and ice for hot.

GIN:

Make the same as brandy sling, substitute gin for brandy.

RUM:

Make same as brandy, substituting Jamaica rum for brandy.

WHISKEY:

Make the same as brandy sling, substitute Scotch or rye whiskey for brandy.

AT THE PUNCH BOWL.

I've been punched by boyish playmates,
I've been punched at every turn;
I've even had my tickets punched—
Forsooth, had punches to burn.
I've been punched for being honest,
Been punched because I stole,
But the punch I never tried to dodge
Is the punch within the bowl.

PUNCHES.

ALE:

Mild ale, one quart.
White wine, one wine glass.
Brandy, one pony.
Lemon, one.
Mix thoroughly, add a portion of the lemon peel, pared very thin, grate nutmeg on top, add a piece of toasted bread.

ABSINTHE:

Use large glass.
Sugar, one tablespoon.
Lemon, juice of one-half.
Absinthe, one wine glass.
Brandy, one-half wine glass.
Orgeat syrup, one tablespoon.
Fill with ice, stir with spoon, ornament with orange, grapes and fruits in season.

A LA ROMAINE:

Use punch bowl.
Rum, one bottle.
Champagne, one quart.
Lemons, ten.
Oranges, two.
Powdered sugar, two pounds.
Dissolve the sugar in the juice of the oranges and lemons; add the rind of one orange, strain into a bowl, adding the whites of ten eggs beaten to a froth. Place the bowl on ice until cool, then stir in the rum and wine until well mixed.

BRANDY:

Use large glass.
Sugar, one teaspoonful, dissolved in a little water.
Brandy, one wine glass.
Jamaica rum, one-half wine glass.
Lemon, juice of one-half.
Orange, two slices.
Pineapple, one piece.
Fill glass with shaved ice, shake well, and dress with berries in season. Serve with straws.

PUNCHES (Cont'd).

CHAMPAGNE:

Champagne, one quart bottle.
Sugar, three tablespoonsful.
Orange, one, sliced.
Lemon, juice of one.
Pineapple, two slices cut in small pieces.
Dress with fruit and serve in champagne goblets.

CLARET:

Use large glass.
Powdered sugar, one tablespoonful.
Lemon, one slice.
Orange, two slices.
Fill glass with fine ice, pour in claret, shake thoroughly; decorate; serve with straw.

CURACOA:

Powdered sugar, one tablespoonful, dissolved in a little water.
Lemon, juice of one-half.
Curacoa, one-half wine glass.
Jamaica rum, one-half wine glass.
Fill with finely chopped ice; shake well, ornament with fruits in season; serve with a straw.

EGG MILK:

Use large glass.
Egg, one.
Sugar, one-half tablespoon.
Brandy, one wine glass.
Rum (St. Croix or Santa Cruz), one-quarter wine glass.
Fill one-third of glass with shaved ice, the balance with milk; shake well and grate nutmeg on top.

"Say, Judge, ain't a woman who has been "clubbed" nearly to death entitled to a divorce?"

"Certainly."

"Then you'd better hand me one; my old man has joined all the societies and clubs in town and won't talk nothing else."

PUNCHES (Continued).

ENGLISH MILK:

Use large bowl.
Milk, eight quarts.
Lump sugar, two pounds.
Lemons, six.
Rub well the lumps of sugar over the rinds of the lemon, then put these ingredients into a saucepan over the fire and let it simmer for ten minutes. Have ready the yolks of twelve eggs, beat up in one pint of milk; remove the saucepan from the fire, stir in the eggs, and add two quarts of rum and one quart of brandy. Stir well, allow to cool, fill with ice.

FANCY:

Use large bowl.
Sugar, two pounds.
Lemons, juice of three.
Oranges, juice of two.
Pineapple syrup, one pony.
Apollinaris, two bottles.
Curacoa, one-half gill.
Jamaica rum, one gill.
Brandy, one quart.
Champagne, three quarts.
Madeira wine, two quarts.
Port wine, two quarts.
Tokay wine, two quarts.
Cut in slices and add six large oranges and one pineapple, mix well and place in the bowl a large lump of clear ice, which should stand higher than the edges of the bowl, dress the rim of the bowl with grapes and other fruits. Dip with ladle and serve in punch glasses.

FISH HOUSE:

Use large glasses.
Sugar, one tablespoon.
Peach brandy, one-half pony.
Cognac brandy, one-half pony.
Jamaica rum, one-half pony.
Water, one-half wine glass.
Juice of half a small lemon or lime.
Fill with cracked ice and shake thoroughly.

PUNCHES (Continued).

FRUIT RUM:

Peel and cut into small dice a pineapple, four oranges and four lemons, mix together and add a quart of strawberries, a pint of granulated sugar, a pint of strong tea, a pint of sherry and a quart of rum. Let all stand together for three hours, then add a quart and a pint of vichy or apollinaris water and turn upon a large block of ice in a punch bowl. Stand for half an hour before serving in chilled glasses.

GIN:

Use large glasses.
Powdered sugar, tablespoonful, dissolved in a little seltzer water.
Raspberry syrup, one tablespoonful.
Holland gin, one and one-half wine glasses full.
Lemon juice, one-half.
Orange, one slice, cut in quarters.
Pineapple, one piece.
Maraschino, one or two dashes.
Fill glass with shaved ice, shake thoroughly, ornament top with sliced fruits and berries.

HOT BRANDY:

Use large glass.
Cognac brandy, one wine glass.
Jamaica rum, one-half wine glass.
Sugar, two tablespoons.
Lemon, one-half cut in small slices.
Fill glass with boiling water, stir well and grate nutmeg over the top.

HOT MILK:

Make same as milk punch, using hot milk instead of cold. Stir well with spoon. No ice.

De Tangue—I never saw Guzzler in such a condition as he was in last night. I was positively shocked.

O'Soaque—Why, he was perfectly sober.

De Tangue—I know. That's what gave me the shock.

PUNCHES (Continued).

HOT SCOTCH WHISKEY:

Use medium-sized glass. Rinse in warm water before using.
Boiling water, two wine glasses full.
Loaf sugar, two lumps.
Scotch whiskey, one wine glassful.
Dissolve the sugar with one wine glass full of water, then pour in the whiskey; add the balance of the water, then a thin slice of lemon.

IRISH WHISKEY:

Use large glasses.
Irish whiskey, one wine glass.
Sugar, one lump.
Lemon rind, one piece.
The glass should be rinsed in hot water, then the sugar put in, then half fill the glass with boiling water, shake well, decorate with slices of oranges and lemons, or fruit in season.

KENTUCKY COLONEL:

Use large glass.
Bourbon whiskey, one-half wine glass.
Brandy, one-half wine glass.
Jamaica rum, one-half wine glass.
Water, one-half wine glass.
Raspberry syrup, one-half wine glass.
Sugar, one tablespoonful.
Juice of one small lemon or lime.
Fill tumbler with cracked ice, shake well and serve with straws, ornament with fruits of the season.

KING:

Use very large bowl.
White sugar, one pound.
Oranges, eight, cut into slices.
Pineapple, one, grated.
Curacoa, one wine glass.
Rum, one wine glass.
Maraschino, one wine glass.
Absinthe, one pony.
Champagne, four quarts.
Tokay wine, two bottles.
Mix well with a ladle, fill bowl with ice and dress with berries in season. This will do for ten people.

PUNCHES (Continued).

KIRSCHWASSER:

Use large glass.
Sugar, one tablespoon.
Lemon, juice of one-half.
Kirschwasser, one and one-half wine glasses.
Fill with cracked ice, shake well, ornament with fruits in season and serve with straws.

MEDFORD RUM:

Use large glass.
Sugar, one tablespoon.
Jamaica rum, one teaspoonful.
Lemon juice, four dashes.
Medford rum, one and one-half wine glasses.
Fill with cracked ice, shake well, ornament with orange, berries, etc., and serve with straws.

MILK:

Use large glass.
Powdered sugar, three-quarters tablespoonful.
Chopped ice, one-third glass.
Brandy, one wine glass.
Rum or whiskey (whiskey preferred), one-half wine glass.
Add pure milk to fill glass. Shake well, strain, grate nutmeg on top.

ORGEAT:

Use large glass.
Orgeat syrup, two tablespoons.
Brandy, one and one-half wine glasses.
Curacoa, one-half pony.
Lemon juice, four dashes.
Fill the glass with cracked ice, shake well and ornament with fruits and berries in season. Serve with straws.

Two a. m.

Wife (waiting and weeping at head of stairs)—Oh, man, man! Have you no heart?

Husband (at foot of stairs—not weeping but moist)—No, woman; I'm all head. (Hic!)

PUNCHES (Continued).

PORT WINE:

Use large glass.
Lemon juice, three dashes.
Sugar, one-half tablespoonful.
Orange, two or three slices.
Raspberry syrup, one-half tablespoonful.
Fill the glass with cracked ice, then pour in one and one-half glasses of port wine, shake well and ornament with berries of the season; serve with straws.

QUEEN:

Use large bowl.
White sugar, one and one-half pounds.
Strawberries, one quart.
Lemons, juice of four.
Oranges, juice of ten.
Brandy, two wine glasses.
Catawba wine, six quarts.
Port wine, one quart.
Jamaica rum, one wine glass.
Fill with ice, stir well and dress with slices of orange, pineapple and berries. This will do for fifteen people.

ROMAN:

Fine ice, fill a glass half full.
Sugar, one teaspoonful.
Lime juice, two or three dashes.
Orange, juice of one-half.
Curacca, one-quarter pony.
Brandy, one-half wine glass.
Jamaica rum, one-half pony.
Stir well with a spoon, dash with port wine. Arrange with fruits, berries, etc. Serve with straws.

ROOSEVELT:

Use mixing glass.
Half fill with fine ice.
Juice and rind of half a lime.
Sugar, one tablespoon.
Rum, one-third wine glass.
Whiskey, two-thirds wine glass.
Shake well, strain into a long, thin glass. Fizz up with a little seltzer water.

Always put off till tomorrow the "one drink too much" of today.

PUNCHES (Continued).

ROYAL:

Hot green tea, one pint.
Brandy, one-half pint.
Jamaica rum, one-half pint.
Curacoa, one wine glass.
Arrack, one wine glass.
Limes, juice of two.
Lemon, one slice.
Sugar, to taste.
Calf's jelly, one gill, warm.
Drink as hot as possible.

SAUTERNE:

Use large glass.
Sugar, half teaspoonful.
Lemon, one-half.
Orange, two or three slices.
Raspberry syrup, half teaspoonful.
Sauterne, one and one-half wine glasses.
Shake well and ornament with berries in season; serve with straws.

SHERRY:

Make the same as port wine punch, using sherry instead of port wine.

ST. CHARLES:

Use large glass.
Sugar, one tablespoon.
Juice of half of small lemon.
Port wine, one wine glass.
Brandy, one-half wine glass.
Fill the glass with cracked ice, shake well and ornament with fruits in season; serve with straws.

ST. CROIX OR SANTA CRUZ RUM:

Use large glass.
Sugar, one tablespoonful.
Lemon juice, two or three dashes.
Rum (St. Croix or Santa Cruz), one wine glass.
Orange, one slice, cut in quarters.
Jamaica rum, one-half wine glass.
Fill with cracked ice, shake well and ornament with fruits in season; serve with straws.

Take a little wine for your stomach's sake, but save some for tomorrow—you may have cramps.

PUNCHES (Continued).

STRAWBERRY:

Peel, eye and coarsely chop one small pineapple, putting aside one-half of a cup full. Hull, wash and mash two quarts of strawberries. Make a syrup by boiling together one quart of water and one pint and a half of sugar. Boil for three minutes, then pour over the mixed fruits and let stand until cold. Press out every particle of liquid, add one cup full of tea, not too strong, the juice of two lemons and four oranges. Let stand for one hour, then add ice water to make six quarts. Turn into a punch bowl, add a quart of Apollinaris, the reserved pineapple and about a cup full of halved berries.

SWEDISH HOT:

Pour three pounds of lump sugar in a punch bowl and pile as near cone shaped as possible. Saturate the sugar with two quarts of brandy and one pint of port wine; then add one ounce of cloves, one-half pound of raisins, twelve cardamom seeds. Light with match and thoroughly hot, extinguish the flame. Serve with ladle in punch glasses. This will be sufficient for ten or twelve persons.

THE COMMANDER:

Use large glass.
Sugar, one-half tablespoon.
Raspberry syrup, one-half pony.
Lemon juice, two or three dashes.
Seltzer, one dash.
Curacoa, one-fourth pony.
Brandy, one-half wine glass.
Jamaica rum, one-half wine glass.
Stir well, and ornament with fruit.

"The lips that touch liquor shall never touch mine,"
Thus warbled a pert little miss.
Fill up the glasses again, dear old chap;
Away with all lips—I'll take this!

PUNCHES (Cont'd).

TIP-TOP:

Use large glass.
Sugar, one lump.
Brandy, half pony.
Curacoa, half pony.
Lemon, one-half.
Small lump of ice, fill balance of the glass with champagne, stir with a spoon and dress top with slices of pineapple and orange; serve with straws.

TOM AND JERRY:

Use a punch bowl.
Eggs, twelve.
Jamaica rum, one ounce.
Ground cinnamon, one and one-half tablespoons.
Ground cloves, one-half teaspoon.
Ground allspice, one-half teaspoon.
Fine sugar, to sweeten.
Beat the white of the eggs to a stiff froth and the yolks until they are as thin as water. Mix together and add the spice and cinnamon; stir thoroughly and thicken with sugar until the concoction resembles a light batter.
In serving Tom and Jerry use a mug.
Batter, two tablespoonsful.
Brandy, one wine glass full.
Jamaica rum, one pony.
Fill the rest of the mug with hot water or milk, if desired. Stir well, pour from one mug to another several times, and grate a little nutmeg on top.

VANILLA:

Use large bar glass.
Sugar, one tablespoonful.
Vanilla extract, two tablespoons.
Brandy, one wine glass.
Lemon juice, three dashes.
Fill with cracked ice, shake well and ornament with slices of orange; serve with straws.

Let us have wine, mirth and laughter—
Sermons and soda water the day after.

PUNCHES (Cont'd).

WHISKEY:

Use large glass.
Powdered sugar, one tablespoonful, dissolved in a little water.
Lemon, juice of one-half.
Whiskey, one and one-half wine glasses.
Fill glass with chopped ice and shake thoroughly, ornament with lemon and berries. Serve with straws.

PLAIN AND MIXED DRINKS.

ABSINTHE:

Use wine glass.
Almost fill with absinthe.

ABSINTHE (AMERICAN):

Use large glass.
Fine ice, three-quarters glass.
Syrup, four dashes.
Absinthe, one pony.
Water, two wine glasses.
Shake until outside of shaker is covered with ice. Strain into large glass.

ANGOSTURA PHOSPHATE:

Acid phosphate, half teaspoon.
Angostura bitters, one teaspoon.
Lemon juice, three dashes.
Fill with seltzer water.

APOLLINARIS LEMONADE:

Use large glass.
Fill two-thirds with fine ice.
Powdered sugar, one tablespoon.
Juice of one lemon.
Apollinaris water, one split bottle.
Stir thoroughly and strain in lemonade glass; add fruit.

There was a young woman named Trixy,
A favorite daughter of Dixie,
Who upon drinking wine
Said she thought it was fine,
Then declared the next day it was nix-cy.

PLAIN AND MIXED DRINKS (Continued).

BISHOP:

Use large glass.
Sugar, one tablespoon.
Lemon, juice of one-half.
Orange, juice of one-half.
Port wine, one wine glass.
Jamaica rum, one-half pony.
Fill with cracked ice, shake well and ornament with fruit; serve with straws.

BLACK STRIPE:

Use small glass.
Ice, one piece.
Molasses, one tablespoon.
Rum, one wine glass.
Stir with spoon.

BLUE BLAZES:

Use two large mugs.
Scotch whiskey, one wine glass.
Hot water, one wine glass.
Mix with spoon and light with match; then pour from one mug to the other three or four times, while blazing; add one tablespoonful of sugar, grate nutmeg over the top and serve in small glass.

BRANDY FLOAT:

Use champagne glass.
Fill two-thirds with seltzer water.
Float a pony of brandy on top, using a spoon.

BRANDY AND GINGER ALE:

Use large glasses.
Brandy, wine glass full.
Ice, two lumps.
Fill glass with ginger ale.

Husband—Mary, make me a milk shake, will you?

Wife—Sorry, but we have no milk. The milkman forgot to stop this morning.

Husband—Then he gave US a milk shake, didn't he?

PLAIN AND MIXED DRINKS (Continued).

BRANDY AND GUM:
Use whiskey glass.
Gum syrup, three dashes.
Ice, one lump (optional).
Brandy, two fingers.
Place small spoon in glass.

BRANDY AND MILK:
Use claret glass.
Syrup, one-half teaspoon.
Milk, glass two-thirds full.
Angostura bitters, two dashes.
Brandy, one pony.

BRANDY AND SODA:
Use large glass.
Ice, two lumps.
Brandy, one wine glass.
Fill with plain soda water and stir well.

BRUNSWICK:
Use large glass.
Cracked ice, few lumps.
Egg, one.
Sugar, one-half teaspoonful.
Fill glass with milk.
Shake well and strain; grate nutmeg over top.

BURNT BRANDY AND PEACH:
Use small glass.
Burnt sugar, one tablespoon.
Dried peaches, three slices.
Brandy, one wine glass.

CATAWBA:
Use wine glass.
Two lumps of ice; fill with catawba wine.

CIDER AND WHISKEY:
Use large glass.
Whiskey, one-half wine glass.
Fill the glass with cider.

There was a young fellow named Tate,
Who dined with a girl at eight-eight;
Now I cannot relate
What this fellow named Tate
And his tete-a-tete ate at eight-eight.

PLAIN AND MIXED DRINKS (Continued).

EGG LEMONADE:
Use large glass.
Egg, one.
Sugar, one-half tablespoon.
Lemon juice, seven or eight dashes.
Fine ice, three-quarters glass full.
Shake well and strain.

FROZEN ABSINTHE:
Use large glass.
Gum syrup, one tablespoon.
Absinthe, one-half wine glass.
Water, one and one-half wine glass; shake well; strain into wine glass.

GIN AND MOLASSES:
Make same as above, substituting gin for rum.

GIN RICKEY:
Use medium glass.
Ice, two or three lumps.
Lime, juice of one.
Gin, one wine glass.
Fill glass with seltzer water.

HALF AND HALF:
Use large glass.
Ale, fill one half.
Porter, fill balance of glass.

HORSE'S NECK:
Use large glass.
Lemon skin peeled in one long, spiral string. Place in a glass, with one end hanging over the rim.
Ice, two lumps.
Fill the glass with ginger ale.

HOT BLACK STRIPE:
Make same as black stripe; omit the ice and fill the glass with boiling water; grate nutmeg on top.

"It's always fair weather
When good fellows get together;"
And no clouds will arise
If you are wise
And mingle with "birds of a feather."

PLAIN AND MIXED DRINKS (Continued).

HOT RUM:

Rinse medium glass in hot water.
Loaf sugar, two lumps, dissolve them in hot water.
Jamaica rum, one wine glass.
Butter, one piece, size of half a chestnut.
Fill glass with boiling water, stir well, grate a little nutmeg on top.

HOT SPICED RUM:

Make same as hot rum, adding one-half teaspoon of allspice and cloves mixed.

LEMONADE:

Use large glass.
Shaved ice, three-quarters of glass.
Lemon, juice of one-half.
Sugar, one and a half tablespoons.
Fill the glass with water, shake well, decorate with slices of orange and lemon.

LOCOMOTIVE:

Use large glass.
Yolk of one egg.
Honey, one and one-half tablespoons.
Curacoa, two tablespoons.
Claret, two wine glasses.
Mix well with spoon, then put on the fire until it boils, add a few cloves and sprinkle with nutmeg.

MEDFORD RUM AND MOLASSES:

Use small glass.
Molasses, one tablespoon.
Place a spoon in glass and pour in rum as desired.

There was a young man from Cohoes
Who was strongly addicted to "booze";
He once struck a light
And was blown out of sight,
For his breath caught a-fire like a fuse.

PLAIN AND MIXED DRINKS (Continued).

MILK SHAKE:
Use large glass.
Ice, half full.
Sugar, one tablespoon.
Egg, one.
Fill glass with milk, shake well and strain into tall, thin glass; grate nutmeg on top.

PEACH AND HONEY.
Use small glass.
Honey, one tablespoon.
Peach brandy, one wine glass.
Stir with spoon.

PORT WINE.
Use wine glass.
Two lumps ice and fill with port wine.

RHINE WINE AND SELTZER.
Use large glass.
Ice, two-thirds full.
Rhine wine, two-thirds full.
Fill glass with seltzer water.

ROCK AND RYE:
Put one-half tablespoon of rock candy into a glass and add a portion of whiskey. A few drops of lemon juice may be added if desired.

RYE WHISKEY HIGH BALL:
Use medium glass.
Ice, two lumps.
Rye whiskey, one wine glass.
Fill the glass with seltzer water.

SCOTCH HIGH BALL:
Use medium glass.
Ice, two lumps.
Scotch whiskey, one wine glass.
Fill the glass with seltzer water.

SELTZER LEMON:
Use ordinary glass.
Juice of half a lemon.
Fill glass with cold seltzer water.

A kiss from a pair of red, luscious lips
Is a nectar almost divine;
But the touch to my lips of a brandy sling
I'll take every time for mine.

PLAIN AND MIXED DRINKS (Continued).

SELTZER LEMONADE.
Use large glass.
Ice, two or three pieces.
Sugar, one and one-half tablespoons.
Juice of half a lemon.
Fill the glass with seltzer water.

SHANDY GAFF:
Use large glass.
Ale one-half glass.
Ginger ale, fill balance of glass.
Stir with spoon.

SHERRY:
Use wine glass.
Two lumps ice and fill with sherry.

SHERRY AND BITTERS:
Three dashes of Angostura bitters and fill glass with sherry wine.

SHERRY AND EGG:
Use wine glass.
One egg and fill glass with sherry wine.

SODA LEMONADE:
Use large glass.
Ice, two or three pieces.
Bitters, five dashes.
Orange, one or two slices.
Fill glass with lemon soda.

SODA NECTAR:
Use large glass.
Sugar, one tablespoon.
Juice of half lemon.
Port wine, one pony.
Soda water, one bottle.
Stir and drink while foaming.

STIFF HORSE'S NECK:
Same as horse's neck, with half wine glass of whiskey added.

STONE FENCE:
Use ordinary glass.
Ice, three pieces.
Whiskey, one wine glass.
Fill glass with cider; stir with spoon.

Kindly Woman—There's ten cents, poor man. Now, promise me you won't get drunk.
Weary William—Madam, you insult my capacity.

PLAIN AND MIXED DRINKS (Continued).

THE REJUVENATOR:

Use claret glass.
Syrup, one-half teaspoon.
Milk, glass two-thirds full.
Angostura bitters, two dashes.
Brandy, one pony.

TOM COLLINS:

Use large glass.
Sugar, three-quarters tablespoon.
Lime juice, three or four dashes.
Ice, three or four pieces.
Old Tom gin, one wine glass.
Plain soda, one bottle.
Mix well with spoon and strain; drink immediately.

WHISKEY RICKEY:

Make same as gin rickey, substituting whiskey for gin.

WHISKEY STRAIGHT:

Rye whiskey, about two fingers.
Water or seltzer on the side.
Scotch whiskey, Irish whiskey, gin or brandy the same.

Clergyman—Do you ever expect to rise above your lowly position?

Barkeep—Sure, Mike. This joint is liable to go up any minute.

Ask yourself tonight if you are ashamed of what you did today, when you took one drink too much. Then tomorrow cut out that one.

Wife—Two drinks? Why, you promised faithfully you'd only take an eye-opener.

Husband—Well, I've got two eyes, haven't I?

The gambler laid four aces down
As nimbly as a rabbit.
He grabbed the chips, remarking,
"It is simply fours of habit."

TOASTS

TOASTS

To all the states in the Union.—By Harry L. Newton.

Condensed cocktails of wit and encomium, which may be served before or during a banquet, by toastmasters and speakers.

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ALABAMA.

A health to Alabama is the burden of my "spiel;"
They always give credit to Montgomery,
But they seldom give "aught-to-Mobile."

ARIZONA.

Arizona, sweet maid of the west,
You certainly are a hit;
Augustus Thomas liked it so well
He "made a play for it."

ARKANSAS.

Raw, raw, raw!
Raw, raw, raw!
Raw, raw, raw!
For Arkansaw!

CALIFORNIA.

California's native sons swear by her,
Of that there is no doubt;
They say that when you leave old Cal.,
"You're only camping out."

COLORADO.

Colorado, beautiful land!
I love you, every bit!
I'd tell of your beauty, but I think you've heard
Our friend "Pike's Peak" of it.

TOASTS (Cont'd).

CONNECTICUT.

The fame for shrewdness that the folk
Of Connecticut have won,
Is substantiated by the fact
That we speak of the state as "con."

DELAWARE.

Delaware's a modest state,
They do less talk than thinking;
So let's not talk but fill a glass
And sing her praise by drinking.

FLORIDA.

Here's to the groves of Florida,
The state we all love well;
It's a lovely spot in winter,
But in summer it's hot as—well, here's to it.

GEORGIA.

Down south there is a state past which
The Atlantic gently flows;
And whenever our nation asked for aid,
Then "Little George-he-rose."

IDAHO.

(Sung to the air of the song "Navajo.")
Ida, Ida, my Idaho,
I have a love for you that will grow, oh, oh;
Nothing snide about her, I know—
I love my Idaho.

ILLINOIS.

The way to spell old Illinois
Very few people know;
The correct way to spell Illinois
Is C-h-i-c-a-g-o.

INDIANA.

Indiana—pride of the west—
Her novelists have won her glory;
Her story tellers are the best,
And, really, "that's no story."

The test of friendship is to go broke.

TOASTS (Cont'd).

IOWA.

In Des Moines, if you try to "counsel bluffs,"
They certainly will "sue city."
If you've never been in Iowa
It certainly is a pity.

KANSAS.

Potatoes they grow small in Kansas,
Potatoes they grow small in Kansas;
Potatoes they grow small,
They dig them in the fall,
And eat 'em skins and all—
In Kansas.

KENTUCKY.

Kentucky where the "moon-shines" brightly
In days as well as night;
The best of whiskey there they make,
And put it "cut of sight."

LOUISIANA.

To you I will e'er be true—
My Louisiana, Louisiana, Louisiana Lou.

MAINE.

Here's to the good old state of Maine;
I'd sing her praise fore'er and e'er,
Were I not dryer than the fish
They catch so plentifully there.

MARYLAND.

"Maryland, My Maryland!"
Its oysters they are great.
Though they furnish us with oysters,
They're no "lobsters" in that state.

MASSACHUSETTS.

To Massachusetts where the pilgrims
Landed first, our caps we doff;
Here's hoping that her dear old maids
Will soon be married off.

TOASTS (Cont'd).

MICHIGAN.

The beauties of fair Michigan
Are what I'd like to teach;
It's famous for its fruit, that's true,
And Michigan—you're a "peach."

MINNESOTA.

The other states have flowers fair
In many scented bower;
But when I'm hungry, give me the good
Old Minnesota "flour."

MISSISSIPPI.

I do not know her husband,
Whether he's smart or "dippy,"
But I'll drink to his lovely wife—
Her name is Mrs. Sippi.

MISSOURI.

As fair a state as any,
And I will leave it to a jury—
Is the state I'm toasting now—
The good state of Missouri.

MONTANA.

Montana's famed for its mines so great;
That state is certainly cute!
Helena is the capital and
It's other big city's a "Butte."

NEBRASKA.

Hats off to Nebraska, boys, where good old corn is king;
The state where, the year round, they get more wind than rain;
But they raise corn on prairies, where you'd think 'twould never grow,
And everybody raises corn instead of "raising cane."

NEVADA.

An Eldorado
Is Nevada;
You'll find strange things there, too.
Lots have found gold,
And Corbett, we're told,
Found his Waterloo.

TOASTS (Cont'd).

NEW HAMPSHIRE.

A toast to old New Hampshire, boys,
Whose temp'rance laws we're hissing;
If they could view
This jolly crew,
They'd know what fun they're missing.

NEW JERSEY.

New Jersey, home of toasts and "skeeters;"
No one can starve in that state bright,
For the kindly-hearted mosquitoes
Are always ready to "give you a bite."

NEW MEXICO.

You may have fame, you may have wealth,
But come to us if you want health.

NEW YORK.

The "Empire State," good old New York,
The stars will even twinkle
When you tell the story of
Poor old Rip Van Winkle;
He slept for fully twenty years,
That's the truth, we will allow;
Though he may have slept there all that time,
You'll find no "sleepers" now.

NORTH CAROLINA.

It was at old Fort Sumter
They fought a fight—none finer—
So let us drink a right good health
To good old North Carolina.

NORTH DAKOTA.

It may be right to have a place
Where prohibition lingers;
But I'll take my home in some glad spot
Where I can plant "four fingers."

OHIO.

With Ohio—that famous state—
We really couldn't dispense,
For if she left us, where would we go
To get our presidents?

TOASTS (Cont'd).

OKLAHOMA.

Oklahoma is the youngest state
In the Union, that you will note;
Tho' we've been derided,
Our congress decided
We're old enough to vote.

OREGON.

I'll sing her praises o'er again,
More again,
I'll roar again
The praise of good old Oregon—
Oregon, my Oregon!

PENNSYLVANIA.

Pennsylvania's like a train,
(To a casual peeper),
Pittsburg is the smoking car
And Philadelphia is the sleeper.

RHODE ISLAND.

There was created in the East,
By act of Providence, R. I.,
A teeny-weeny state—'tis true
It's little, but oh my!

SOUTH CAROLINA.

"It's way down south in Dixie,"
'Neath palmettos green; and
Don't forget South Car'lina
Was one of the first thirteen.

SOUTH DAKOTA.

You may get a wife most any old place,
Some make you swear and cuss;
Then comes divorce, and then, of course,
You come right out to us.

TENNESSEE.

I do not care for cricket,
With football I can't agree;
I do not care for baseball,
But I do love tennis—see? (Tennessee.)

TOASTS (Cont'd).

TEXAS.

There's one word that strikes my heart in the
solar plexus,
And that one word is Texas—dear, old Texas!

UTAH.

Utah is the place, my boys,
I'll give you all the hunch;
We're not contented with one wife,
Out here we have a bunch.

VERMONT.

Here's to the maples of old Vermont,
I love their sugar—it's the real kibosh.
Our state's produced good, true, old yanks,
And also invented " by gum" and "by gosh!"

VIRGINIA.

It was in "Fair Virginia"
The Revolution ended,
And in later years at Richmond, too;
The North and South were blended.

WASHINGTON.

Washington's the state, my friends,
That fits me like a glove;
And though you never did "see-attle,"
You've heard it "Spokane" of.

WEST VIRGINIA.

What need to sing the praises
Of good, true West Virginia,
When the contents of your glass
Is begging to be in ye?

WISCONSIN.

Wisconsin is the breezy place,
Its people have the spunk;
And the beer that made Milwaukee famous
Made Wisconsin drunk.

TOASTS (Cont'd).

WYOMING.

Wyoming, broad and free art thou,
With plenty of game and bear.
Look at the map and you'll see that
It's the only one that's "square."

THE DIAGNOSIS.

When your heels hit hard, your hoad feels queer,
And your thoughts rise up like froth on beer;
And your knees are weak and your voice is strong,
And you laugh all night at some darn fool song—
You're drunk, by gad! you're drunk!

He tore around and swore around
As if he were insane.
He turned his pockets inside out,
But no, it was in vain;
A fine perfecto in his mouth—
(His curses we could catch),
In desperation then he yelled—
"My kingdom for a match."

ANY MORE?

"What does the first drink suggest?"
"One more."
"The next?"
"Some more."
"Then?"
"More and more."
"Next day?"
"Never more."
(Repeat until tired.)